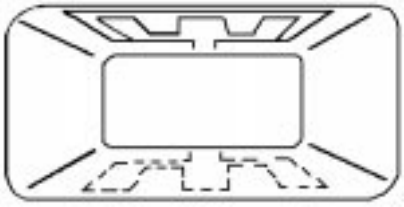
TRICITY BENDIX

OPERATING AND INSTALLATION INSTRUCTIONS

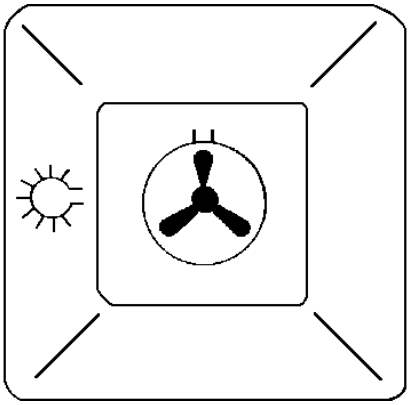
MODEL NO.
TBD913

TECHNICAL DETAILS

MODEL NO. TBD 913



Voltage:	230/240 Volts AC 50Hz
Wattage:	4.5/4.9 kW
Height:	897mm
Width:	592mm
Depth:	563mm (excluding handles and knobs)
Weight:	53kg



This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

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Please follow these instructions step by step to install and operate your oven safely and easily.

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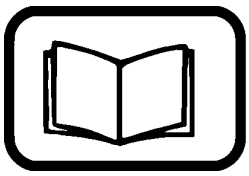
SAFETY

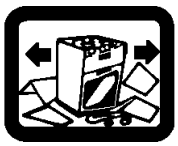
THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER.

PLEASE READ CAREFULLY



BEFORE INSTALLATION

This cooker is heavy and care **must** be taken when moving it.



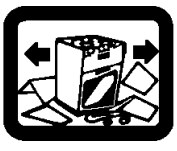
Ensure that all packaging, both inside and outside the cooker has been removed before the cooker is used.

Do not try to *lift* or move the cooker by pulling the door handles. Refer to installation instructions.

The cooker must be installed according to the instructions supplied. Any electrical installation work **must** be undertaken by a qualified electrician/competent person.

It is dangerous to alter or modify the specifications of the cooker in any way.

Do not allow young children to play with any part of the packaging.



After installation, please dispose of the packaging with due regard to the environment, your local authority can arrange this.

DURING OPERATION

Do not use this cooker if it is in contact with water. **Never** operate it with wet hands.

This cooker is designed to be operated by adults. Young children **must not** be allowed to tamper with the cooker or play with the controls.

During use the cooker becomes **Hot**. Care should be taken to avoid touching heating elements inside the oven.

Accessible parts, especially around the grill area, may become hot when the cooker is in use. Children should be **kept away** until it has cooled.

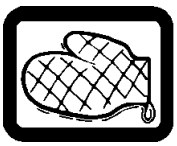
Take **great care** when heating fats and oils as they will ignite if they become too **hot**.

This cooker has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.

Never place plastic or any other material which may melt in the oven.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.

Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way.



Always use oven gloves to remove and replace food in the oven.

Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

Ensure that all vents are left unobstructed to ensure ventilation of the oven.

You must ensure that the grill control is in the 'OFF' position when the timer control has been set for automatic cooking.

Ensure that the anti-tilt shelves are put in place correctly. Refer to instructions on pages 21 and 23.

Never line any part of the cooker with aluminium foil. **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.

Always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.

Stand clear when opening the drop down oven door. **Do not** allow it to fall open - support it using the door handle, until it is fully open.

Never leave the cooker unattended when the oven doors are open.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

AFTER USE

Ensure that all control knobs are in the OFF position when not in use.

For hygiene and safety reasons this cooker should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched ON.

Cookers and hobs become **very hot,** and retain their heat for a long period of time after use. Children should be kept well away from the cooker until it has cooled.

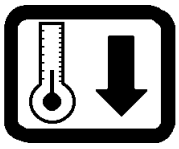
GENERAL

Under no circumstances should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction.

This cooker should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 33 of this book.

Do not stand on the cooker or on the open oven door.

Do not hang towels, dishcloths or clothes from the cooker or its handle. They are a safety hazard.



Always allow the cooling fan to cool the cooker down before switching off at the wall prior to carrying out any cleaning or maintenance work.

Only clean this cooker in accordance with the instructions given in this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

Customer Care Department
Telephone: 0870 5 950950

INSTALLATION INSTRUCTIONS

THINGS YOU NEED TO KNOW

WARNINGS:

- This cooker must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.
- This cooker must be earthed.
- **Do not** remove the screws from the earth tab extending from the oven mains terminal block (Fig. 6).
- Before connecting the cooker make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen by opening the oven door and looking below the oven door seal.
- **Do not** alter the electrical circuitry of this cooker.

THINGS TO NOTE

- This cooker is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2).
- If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However a minor modification to the cabinet will be required.
- The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335.
- Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations.
- The cooker socket switch should be outside the cabinet but within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency.
- To protect the hands, wear gloves when lifting the oven into its housing.

NOTE: HOUSE CIRCUIT
Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

GETTING THINGS READY

CHOICE OF ELECTRICAL CONNECTION

- There are three possible ways to connect your cooker. In each case the cooker should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:-

a) By connecting the cooker to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box.

Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:-

b) By connecting the cooker together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral.

c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig. 1.

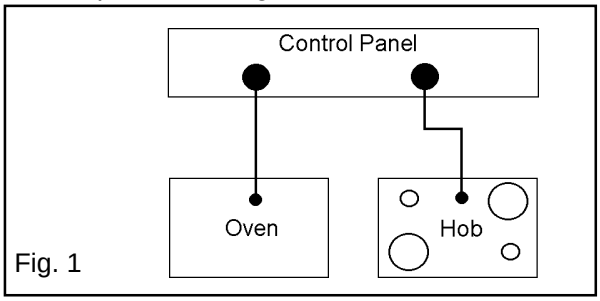


Fig. 1

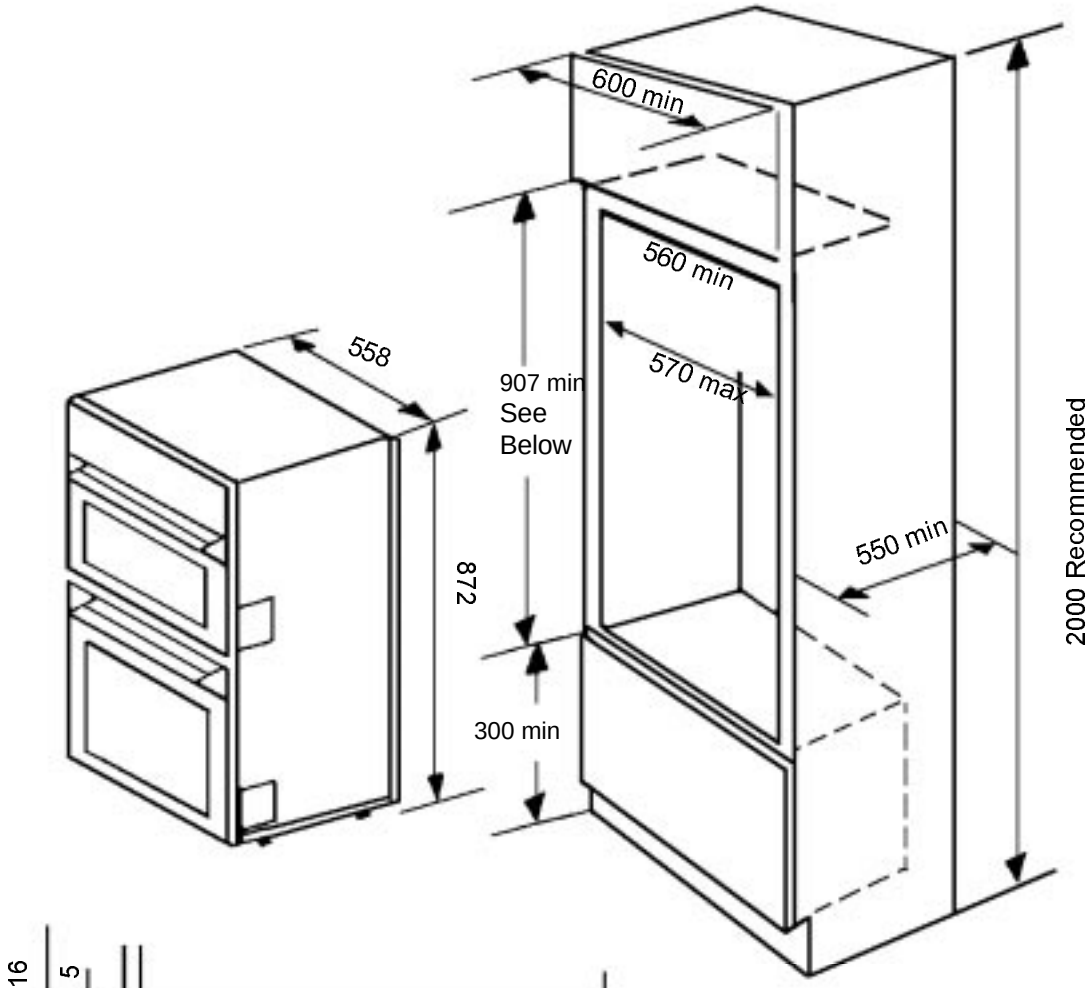
NOTE: It is good practice to:

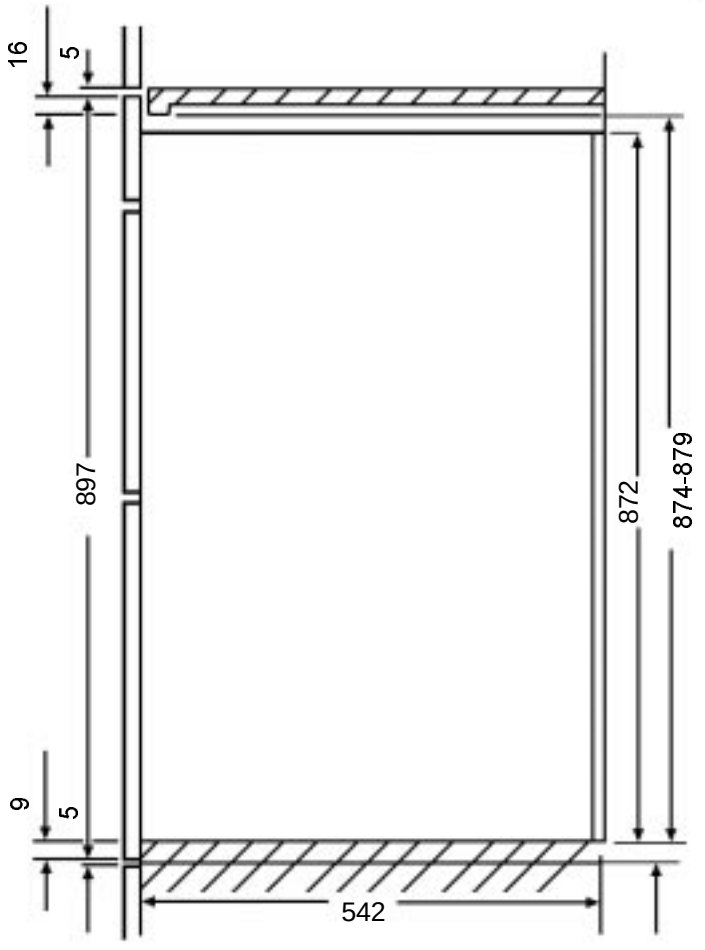
- Fit an Earth Leakage Circuit Breaker to your house wiring.
- Wire your appliance to the latest IEE regulations.

PREPARING CABINET FOR FITTING OF OVEN

- Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2).
- If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment the oven is **securely** fixed into position.
- The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level.
- When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the cooker and any corresponding door / panel underneath.

RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES)





Cross section through cabinet showing oven positioned

Fig.2 Built In Installation

HOW TO FINISH UNPACKING

- Place packed cooker next to the cabinet in which it will be installed.
- Remove the cooker packing except for bottom tray which should be left in position until the cooker is ready to be fitted into its cabinet.

  NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor.
- Ensure the owner is given these operating instructions.

TOOLS REQUIRED

The following tools will be needed and it helps to assemble them before starting to install your oven:

A terminal screwdriver (3mm wide blade)
A pozidrive screwdriver
Pliers
Wirestrippers
Knife
Sidecutters
Adhesive Tape
Tape Measure

MAKE THE ELECTRICAL CONNECTIONS

Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work.

PREPARING CABLE

We recommend you use a new length of cable to ensure your safety.

- Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.
- Score, but **do not** cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing.
- Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live or neutral wires, it might cut into their sheathing) to the cuts already made.
- Carefully prise open the sheathing at each end of the cable to expose the encased wiring.

TO REMOVE COVER OF MAINS TERMINAL

From the rear of the cooker, remove mains input terminal cover to gain access to terminal block.

- First remove retaining screw with pozidrive screwdriver. See Fig. 3.

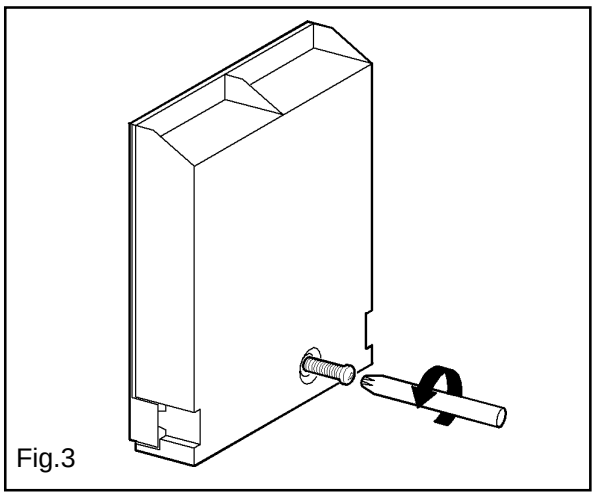


Fig.3

- Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4.

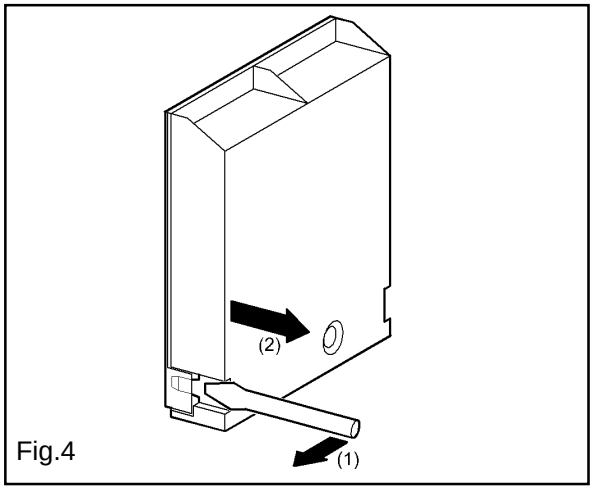


Fig.4

- Lift cover and remove screw from cable clamp. See Fig. 5.

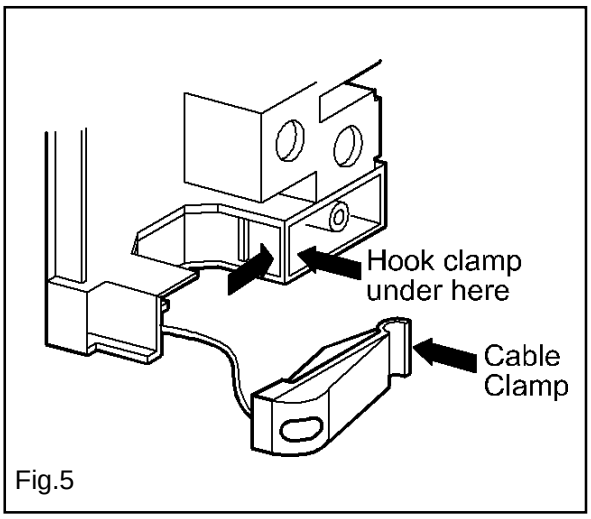


Fig.5

CONNECTING TO MAINS TERMINAL

Warning: This cooker must be earthed.

- Make connection as shown in Fig. 6 by proceeding as follows:-

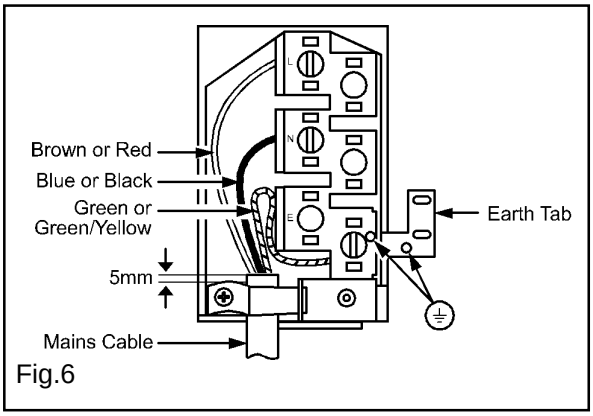


Fig.6

- Preform wires to the appropriate shape to suit fitting into the mains terminal block.
- Strip inner insulation on wires using wirestrippers.
- Twist the bared wires using pliers.
- Cut bared wires10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.
- Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn.
- Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 6.
- Place fuse/ miniature circuit breaker in circuit and switch on at mains.

CONNECTING TO A HOB OR COOKER POINT

WARNING: THIS COOKER MUST BE EARTHED.

- Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot.

CHECKING ELECTRICAL CONNECTIONS

- Correct electrical connection can be confirmed when switching on the appliance as the electronic minute minder will be flashing.

NOTE: HOUSE CIRCUIT

Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

FITTING INTO THE CABINET

IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

- Using a tape measure establish the internal width of the cabinet. Refer to page 7 if greater than 565mm.
- Position the cooker in front of the cabinet. See Fig. 7.
- Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting.
- To place the cooker into the cabinetry follow the procedure below:
- **N.B. Two people will be required to carry out the lifting procedure.**

a) Each person should squat either side of the cooker.

b) Tilt the cooker so that your hands can support the underside of the cooker.

Warning: Do Not attempt to lift this appliance by the handles.

c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees.

d) Rest the rear underside of the cooker on the cabinet floor while your hands support the front.

e) The cooker can be pushed fully into the cabinet. Take care to avoid damaging the mains lead.

f) Ensure the cooker is central in the cabinet and level.

g) **Do not** remove spacers fitted behind fixing holes.

h) When the cooker is fully housed screw the stability screws (supplied with the cooker) into the side of the cabinet taking care not to distort the side trims (See Fig. 8). It is advisable to turn each screw alternately to avoid damaging the trims.

i) Switch on the cooker then refer to the operating instructions in the following pages.

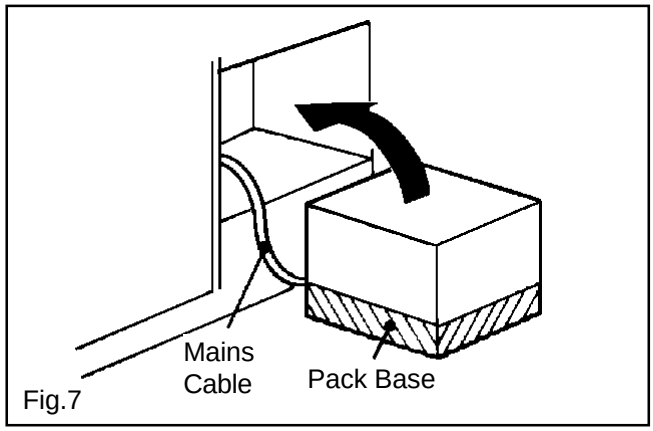


Fig.7

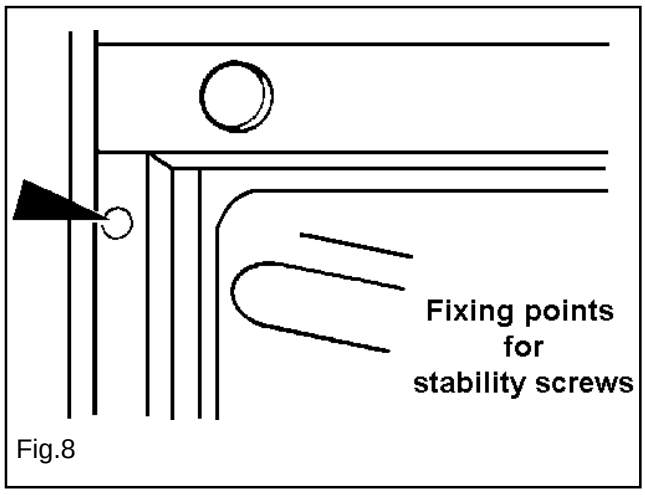
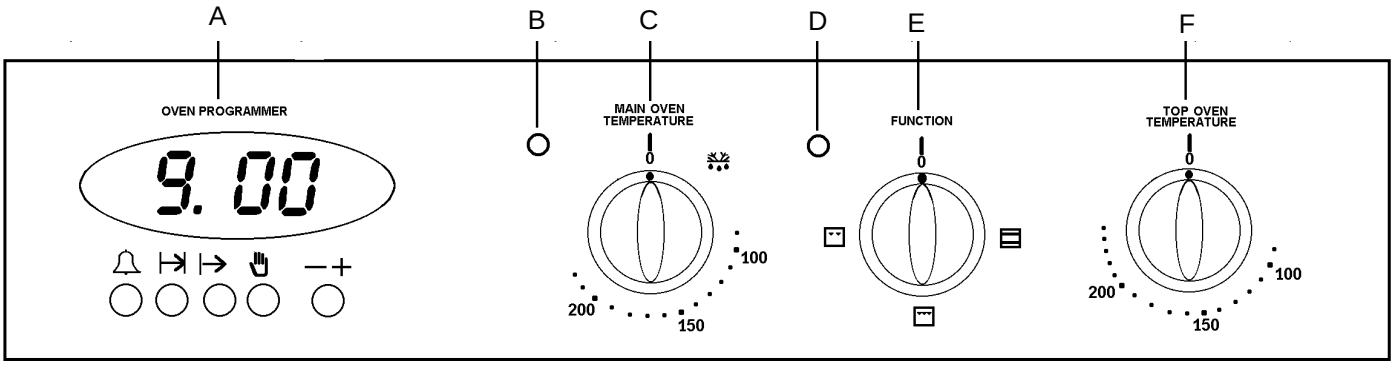


Fig.8

INTRODUCTION

GETTING TO KNOW YOUR OVEN



A - Oven Programmer Timer

B - Main Oven Indicator Neon

C - Main Oven Temperature Control

D - Top Oven Indicator Neon

E - Function Control

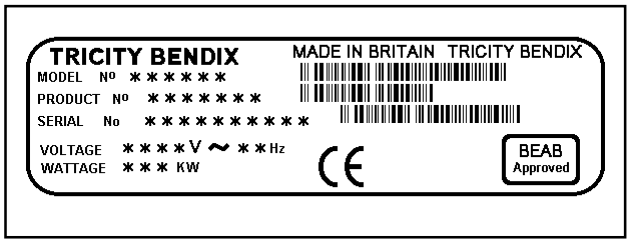
F - Top Oven Temperature Control

INTRODUCTION

WARNING: THIS COOKER MUST BE EARTHED

RATING PLATE

Record the model, product and serial numbers of your cooker on the back cover of this instruction book. These numbers can be found on the lower front frame of the cooker upon opening the main oven door.



The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate.

Do not remove the rating plate from the cooker as this may invalidate the guarantee.

GENERAL NOTES ON USING THE OVENS

We suggest that you run all the elements for a short period to burn off any residue from their surfaces.
To do this, run the ovens at 220°C for approximately 45 minutes. The procedure should be repeated with the grill for approximately 5 - 10 minutes.
During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The ovens are vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

COOKWARE

Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance.

THE COOLING FAN FOR THE CONTROLS

The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use. It runs on after the controls are switched off until the cooker has cooled. During the initial period the cooling fan may cycle ON and OFF, this is quite normal.

Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down.

CONTROL PANEL INDICATOR NEONS

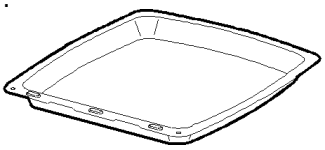
These lights indicate whether the ovens are switched ON. The neons also indicate when the set temperature has been reached.

If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting.

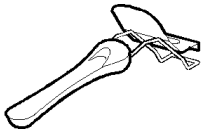
GRILL AND OVEN FURNITURE

The following items of grill and oven furniture have been supplied with the cooker. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number.

1 grill pan
(311409401)

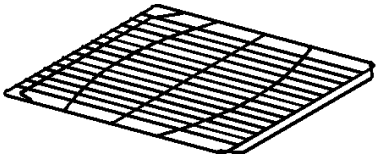


1 grill pan handle
(311468100)

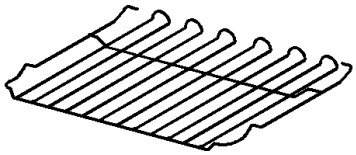


Note
If you require an additional handle for your grill pan, this can be ordered from your local Service Centre by quoting part number 311479800\6.

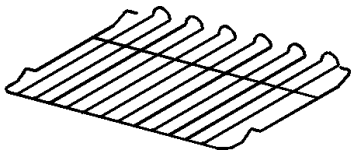
1 grill pan grid
(311419801)



1 cranked shelf
for grilling and top
oven cooking only



2 straight shelves
(for main oven
cooking)



THE OVEN TIMER

The Electronic Timer

KEY

A **Auto Display**

B **Minute Minder Button**

C **Cooking Hours Button**

D **Stop Time Button**

E **Cooking Symbol**

F **Manual Selector Button**

G **Decrease/Increase Control**

NOTE:
The time of day must be set before the oven will operate manually.

1. Set The Time Of Day

When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO as Fig. 1.

Press the two buttons marked (⊢→) and (|→), while holding them down turn the increase control knob (-) (+) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The AUTO symbol will go out

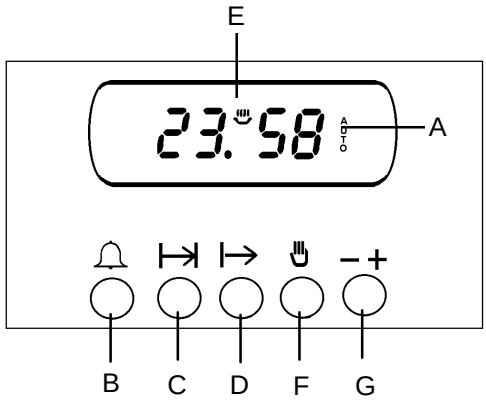
2. The Minute Minder

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control.

To set, press the minute minder button (🔔) and the digital display will read 0.00 and the bell symbol will glow as Fig.3.

While holding it down turn the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary turn the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 4 seconds of first pressing the minute minder button.



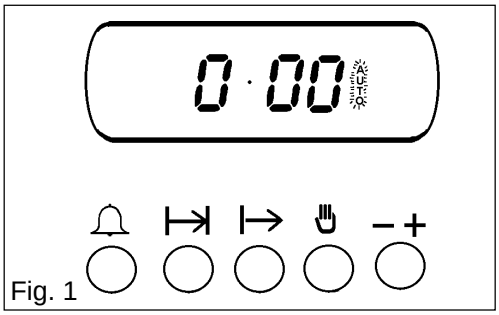


Fig. 1

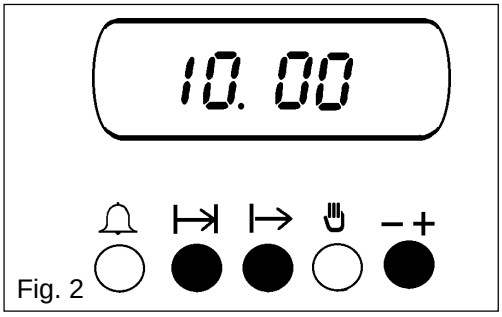


Fig. 2

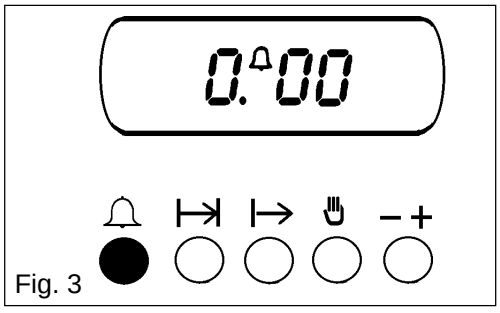


Fig. 3

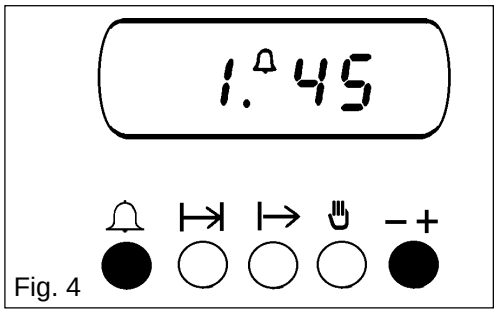


Fig. 4

Release the minute minder button and the display will return to the time of day after 5 seconds.

Whilst the minute minder is set the bell symbol (🔔) is displayed.

During the operation of the minute minder, the remaining time period can be shown in the display by pressing the minute minder button (🔔) as Fig. 5.

The minute minder will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the 4 lefthand side buttons.

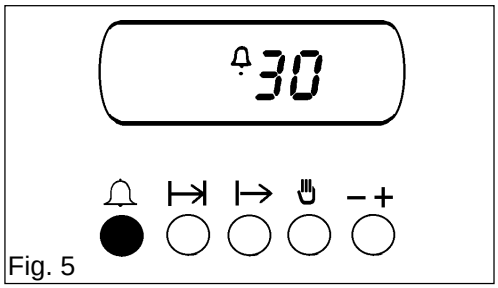


Fig. 5

3. How To Set The Oven Timer Control

When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) To Set The Timer To Switch On And Off Automatically

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button (|→|) and while holding it down, turn the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary turn the decrease control (-) until the correct time interval is achieved.

iv) Release the buttons. The AUTO display and cooking symbols will glow.

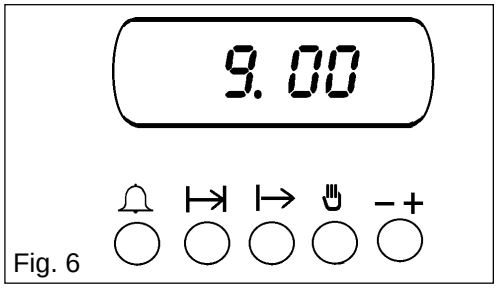


Fig. 6

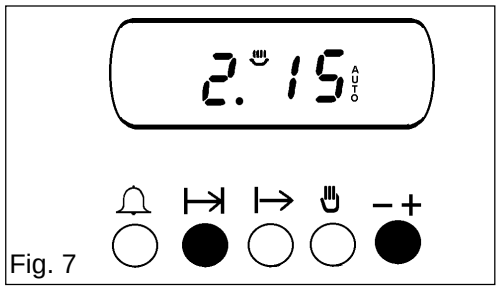


Fig. 7

Remember, this must be completed within 4 seconds of first pressing the cooking hours button.

v) Set the STOP time. Press the stop time button (|→|) and while holding it down, turn the increase control (+) until the required stop time is displayed, e.g. 12.15p.m. as Fig. 8. If necessary turn the decrease control (-) until the correct time interval is achieved.

vi) Release the buttons the cooking symbol will go out and the time of day will be displayed after 5 seconds.

vii) Set the main oven control to the required temperature and select the required function.

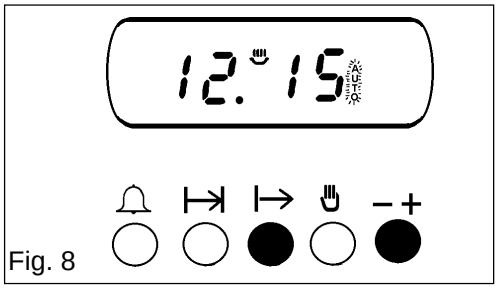


Fig. 8

NOTE: When the automatic timed period starts the main oven indicator neon will turn ON and OFF during cooking.

B) To Set The Timer To Switch Off Only

i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9.

ii) Place food in oven.

iii) To set the length of cooking time, press the cooking hours button (⊢⇥) and while holding it down, turn the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Turn the decrease control (-) if necessary.

iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.

v) Set the oven temperature.

vi) To check the stop time during the cooking period, simply press the stop time button (I→) and the stop time will be displayed, as Fig. 11.

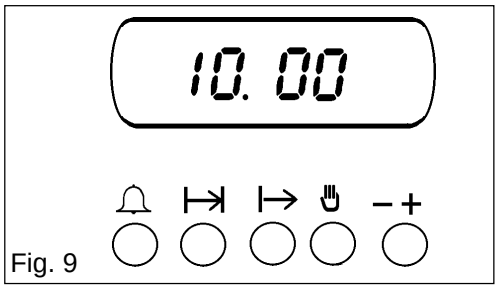


Fig. 9

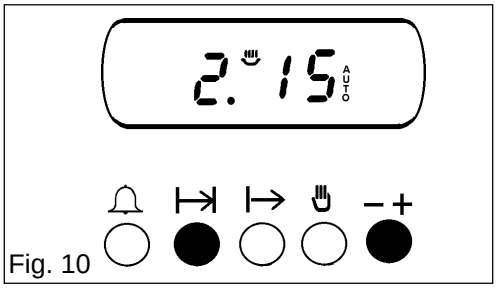


Fig. 10

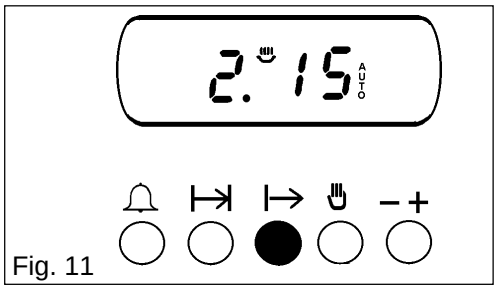


Fig. 11

4. To Return The Cooker To Manual After An Automatic Programme

To return the cooker to manual operation after an automatic programme, follow the steps given below.

At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound for up to 2 minutes. This can be stopped by pressing any of the buttons as Fig. 12.

Turn oven control to the OFF position. The AUTO display will continue to flash.

Press (✋) button. The AUTO display will go out as Fig.13.

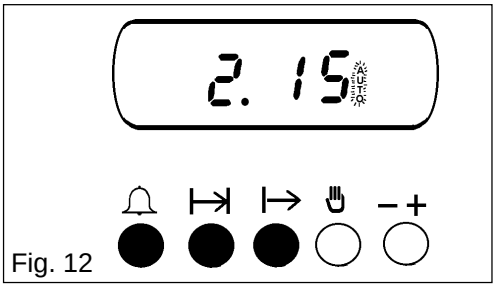


Fig. 12

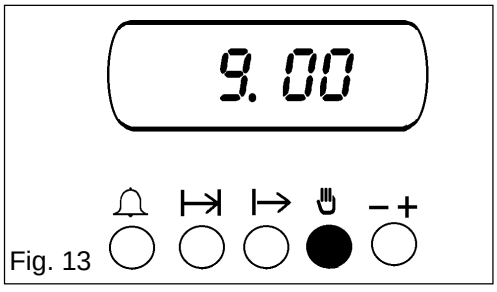


Fig. 13

5. To Cancel An Automatic Programme

A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button (⊢⇥) then turn (-) button until 0.00 is displayed as Fig. 14.

The AUTO display will now flash and acts as a reminder to reset the cooker to manual.

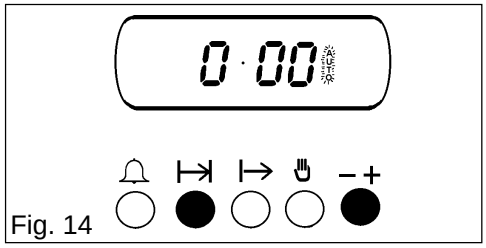


Fig. 14

6. Things To Note

The time of day cannot be altered whilst the AUTO symbol is lit.

During the hours of 10 p.m. (22.00 hrs) and 6 a.m. the display will glow dim. If a function is selected the display will glow brighter until the function is complete. It will then revert back to the dim mode.

In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled.

7. Automatic Cooking

It is advisable to leave food in the main oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality.

When cooking is complete, **do not** leave food to stand in the main oven, but remove and cool it quickly if the food is not to be consumed immediately.

Always ensure food in the main oven has been covered before cooking if it is not possible to remove food immediately after cooking.

Hints and tips for automatic cooking

1 Check the instructions for setting the automatic controls until you are familiar with the timer operation.

2 If the main oven has been used, allow it to cool completely before using for automatic cooking.

3 You should leave food in the main oven for as short a time as possible before automatic cooking starts.

4 **Do not** leave food to stand in the main oven when it has finished cooking. You should remove it and if it is not going to be eaten at once, cool it quickly.

5 If you cannot remove food from the main oven as soon as it is cooked make sure that the food is covered.

6 Choose perishable foods carefully, especially during warm weather.

7 Food should be fresh and preferably straight from the refrigerator.

8 Joints of meat and poultry must be completely thawed.

9 Dishes containing left over cooked meat or poultry should not be cooked automatically if there is a delay period.

10 Choose dishes which require approximately the same cooking time. Slight variations may be allowed by:-

i placing foods in larger or smaller containers
ii using more or less liquid
iii cutting fruit or vegetables into larger or smaller pieces.

This will give longer or shorter cooking times respectively.

11 Arrange shelf positions to suit dishes and choose dishes which will fit into the main oven together.

12 As food may be standing for some time in the main oven, cover dishes with foil or a lid where possible, and in the case of roast potatoes and joints of meat, brush with a little fat or oil. Lemon juice may be added to fruit and vegetables to prevent browning.

13 Cream should be added just before serving.

14 If alcohol is used fermentation can occur.

15 Green leaf vegetables which take only a short time to cook, should not be placed into the main oven with the automatic meal. It is far better to cook them in a pan on the hotplate whilst dishing up the rest of the meal.

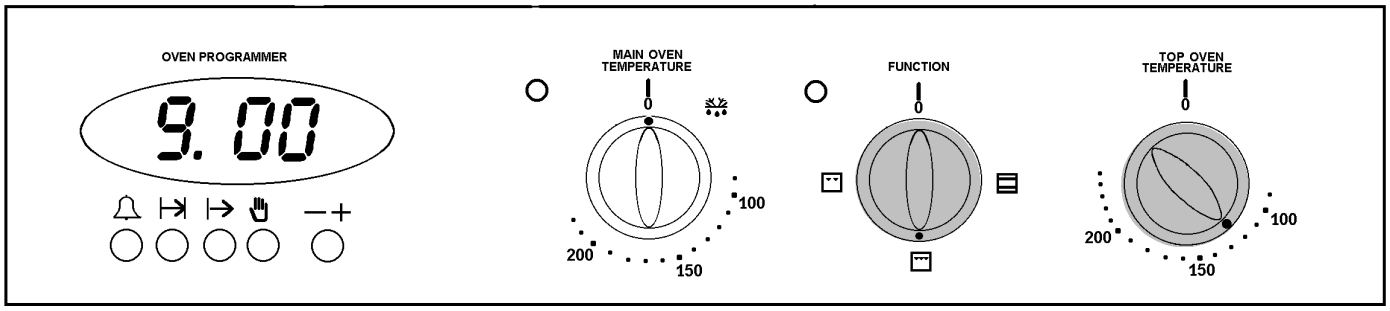
THE DUAL GRILL

USES OF THE DUAL GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

The grill is a dual circuit grill which means that the whole area of the grill can be used or, for economy purposes the centre section only can be used when cooking smaller quantities of food.

SELECTING THE DUAL GRILL



- Select the grill function for full grill
- Select the grill function for centre section only
- Turn the temperature control knob to the right as far as it will go. This is the hottest setting.
- To use the grill at lower settings, turn the temperature control knob so that 120°C or 150°C on the knob lines up with the off dot on the panel.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING

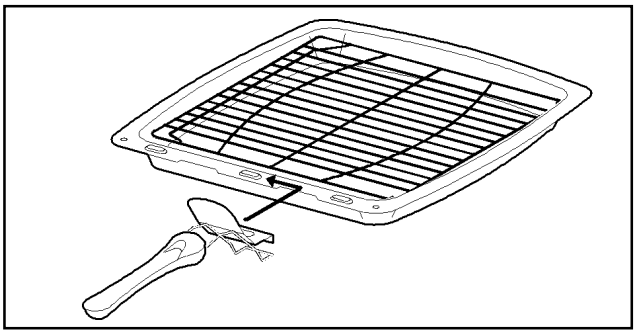
1. The cooling fan for the controls will operate in conjunction with the grill.
2. The inner grill element may appear to glow slightly brighter than the outer element. This is quite normal.
3. The dual grill operates independently of the oven.

THE GRILL PAN AND HANDLE

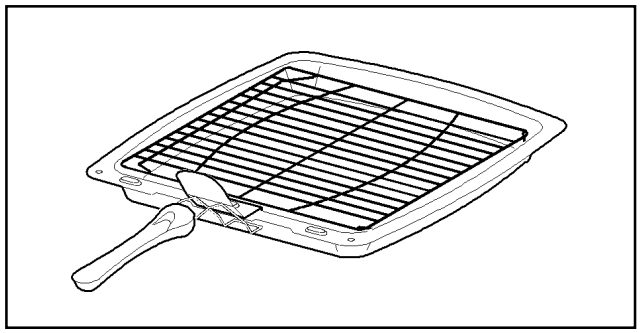
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

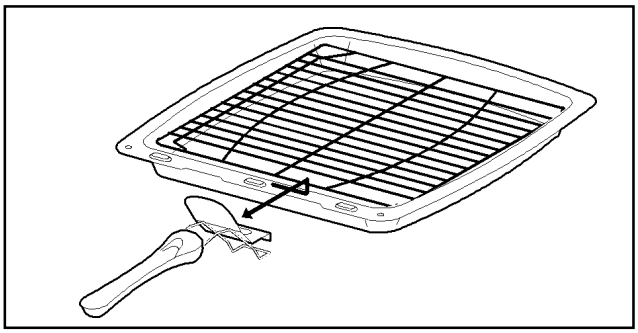
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.



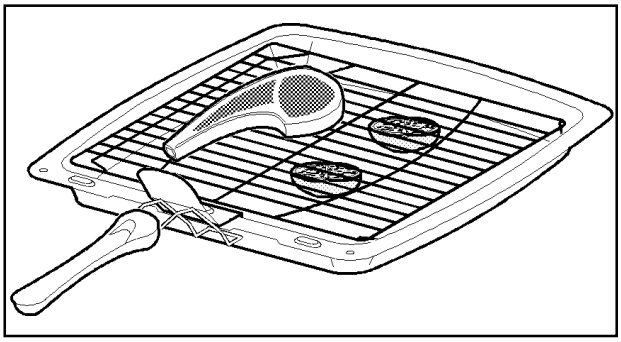
To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

HINTS AND TIPS

- In order to become acquainted with the performance of the Dual Grill it is advisable to check food regularly when grilling.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the height of the grilling grid and grill pan runner position to allow for different foods.
- Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread use the cranked shelf in position 2 with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.
- When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan.

NOTE

If you require an additional handle for your grill pan, this can be ordered from your local Service Centre by quoting part number 311479800\6

GRILLING CHART

FOOD	SHELF	GRILL TIME (mins in total)
Bacon Rashers	2	4-6
Beefburgers	2	10
Chicken Joints	2	10-15
Chops - Lamb	2	30-40
Pork	2	15-20
Fish - Whole	2	20-30
Trout/Mackerel		
Fillets - Plaice/Cod	2	15-25
Kebabs	2	15
Kidneys - Lamb/Pig	2	20-30
Liver - Lamb/Pig	2	8-12
Sausages	2	20-30
Steaks - Rare	2	6-12
Medium	2	12-16
Well Done	2	14-20
Toasted Sandwiches	1	3-4

Shelf positions are counted from the bottom of the oven upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

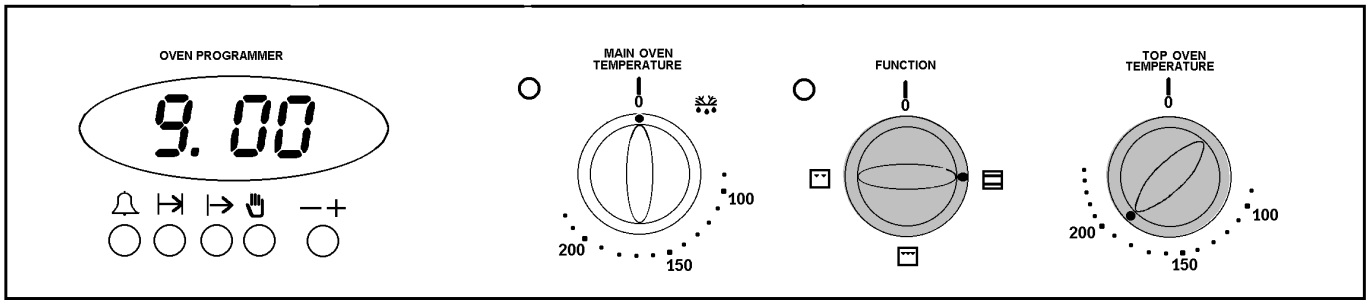
THE TOP OVEN

USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking on one level and for small quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 90° - 100°C on the top oven control dial.

SELECTING THE TOP OVEN



- Turn the top oven function selector to
- Turn the temperature control to the required setting.

THINGS TO NOTE

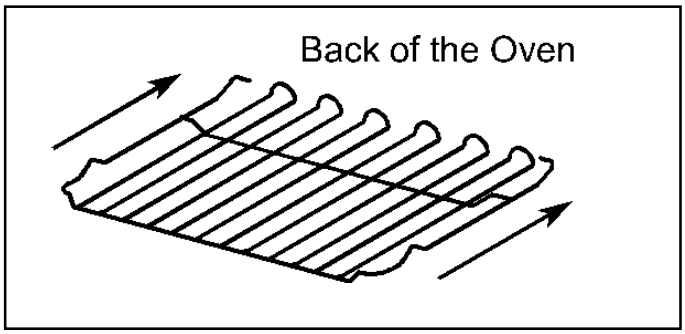
1. The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

2. The cooling fan for the controls may operate, after a period of time.

TO FIT THE TOP OVEN SHELF

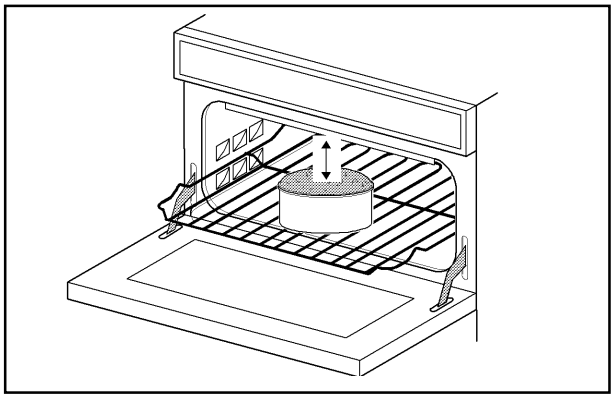
The cranked shelf **MUST** only be used in the top oven compartment, but a straight shelf from the main oven may be used to provide alternative positions.

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

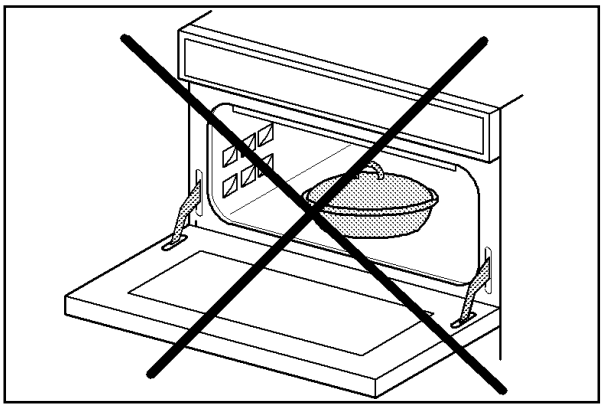


HINTS AND TIPS

- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally below the element.

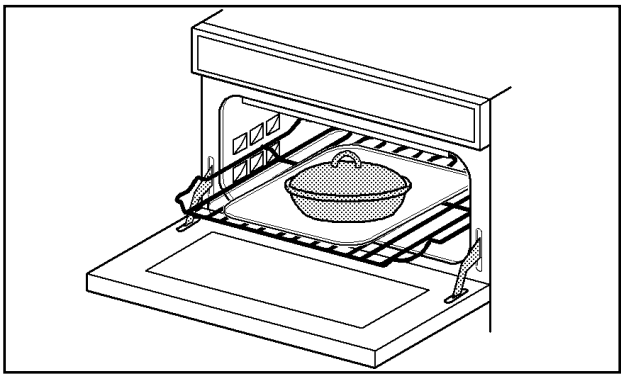


Dishes, tins and trays should not be placed directly on oven floor as it becomes very hot and damage will occur.



- Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

- Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.

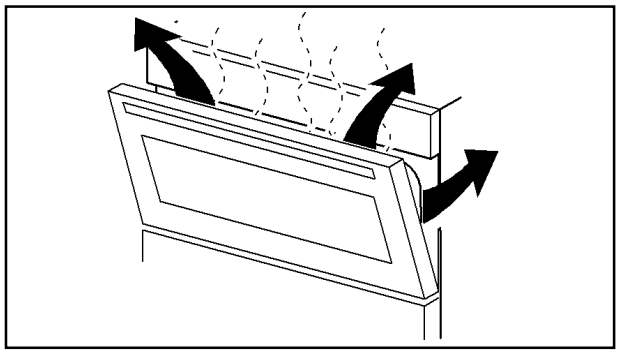


- The material and finish of the baking tray and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non- stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.

- **DO NOT** use the grill pan as a baking tray as this will increase base browning of the food.

- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 25.

- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



THE MAIN FAN OVEN

USES OF THE FAN OVEN

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5-10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

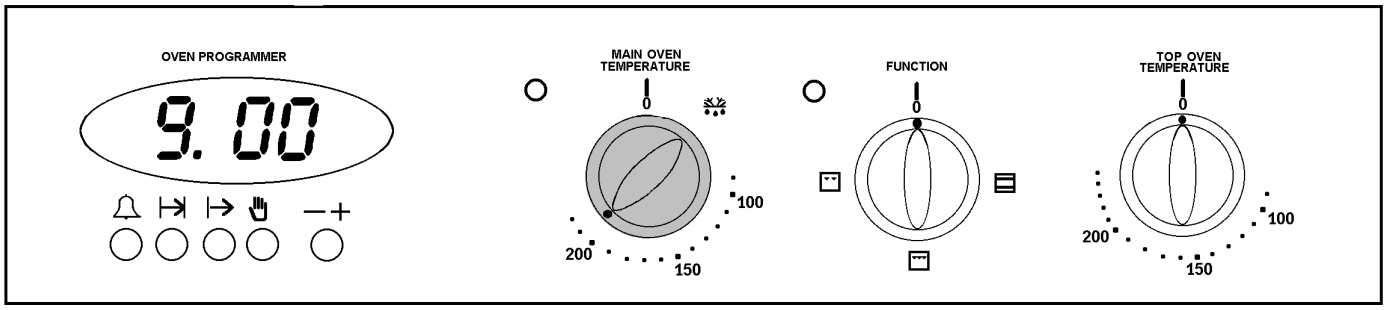
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 25. As a guide reduce temperatures by about 20°C - 25°C for your own recipes.

BATCH BAKING

The fan oven cooks evenly on all shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN



- Turn the main fan oven temperature control to the required setting.

THINGS TO NOTE

1) The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

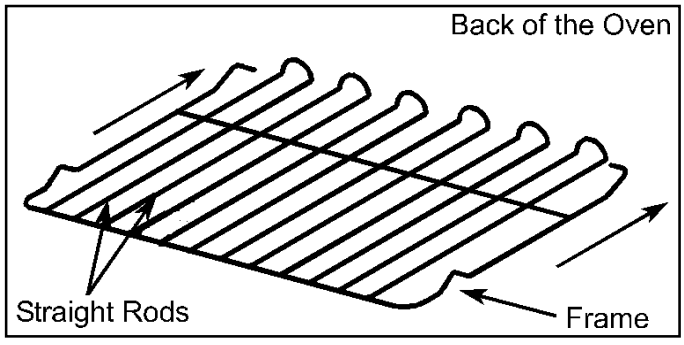
2) The oven fan will operate continually during cooking.

3) The cooling fan for the controls may operate after a period of time.

4) The internal oven light will come on.

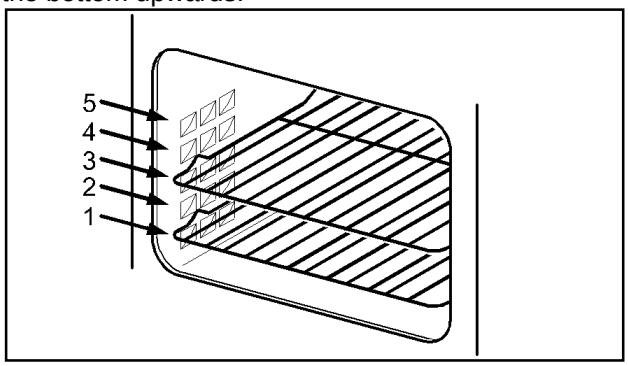
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected. Only use straight shelves in the main oven.



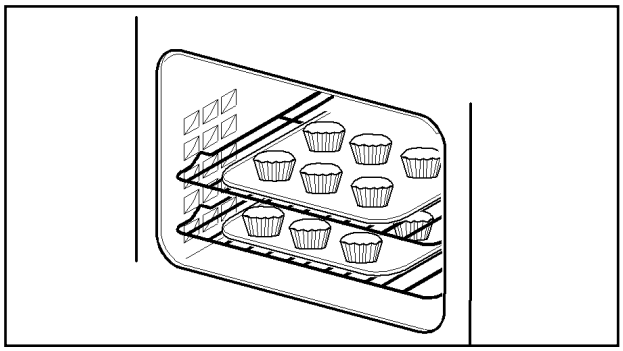
HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.



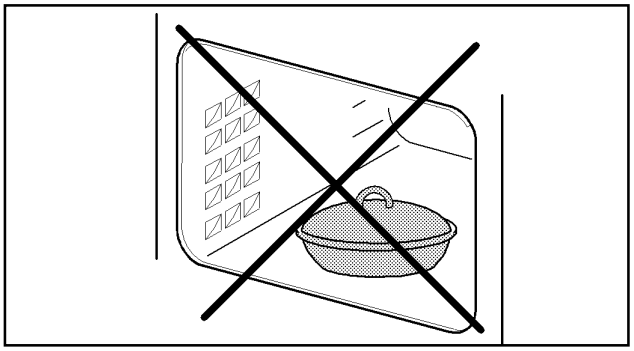
- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.

- When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.



- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

- **DO NOT** place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However, non critical dishes may be placed on the oven base when more space is required.



- The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, see page 25.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements.

		FAN OVEN		TOP OVEN		
FOOD		SHELF POSITION	COOKING TEMP °C	SHELF POSITION	COOKING TEMP °C	APPROX COOK TIME (m)
Biscuits			180-190	1 crk.	170-190	10 - 20
Bread			200-220	1 crk.*	200-220	25 - 30
Bread rolls/buns		Shelf	200-220	1 crk.	200-220	15 - 20
Cakes:	Small & Queen		160-170	1 crk.	180-190	18 - 25
	Sponges		160-170	1 crk.	160-170	18 -20
	Victoria Sandwich	positions	160-170	1 crk.	160-170	18 -25
	Madeira		140-150	1 crk.	140-150	1¼ - 1½h
	Rich Fruit		130-140	1 crk.	130-140	2¼ - 2½h
	Christmas	are not	130-140	1 crk.*	130-140	3 - 4½h depends on size
	Gingerbread		140-150	1 crk.	140-150	1¼ - 1½h
	Meringues	critical	80-100	1 crk.	90-100	2½ - 3h
	Flapjack		170-180	1 crk.	170-180	20 - 25
	Shortbread		130-140	1 crk.	140-150	45 - 65
Casseroles:	Beef/lamb	but ensure	140-160	1 crk.*	140-160	2½ - 3h
	Chicken		180-190	1 crk.*	180-190	1¼ - 1½h
Convenience Foods			Follow manufacturer's instructions			
Fish		that oven	170-190	1 crk.	170-190	20 -30
Fish Pie (Potato Topped)			190-200	1 crk.*	190-200	20 - 25
Fruit Pies, Crumbles			190-200	1 crk.	190-200	40 - 50
Milk Puddings		shelves are	130-140	1 crk.	140-150	1½ - 2h
Pasta, Lasagne etc.			190-200	1 crk.	170-180	40 - 45
Pastry:	Choux		190-200	1 crk.	180-190	30 - 35
	Eclairs,Profiteroles	evenly	170-180	1 crk.	170-180	20 - 30
	Flaky/Puff Pies		210-220	1 crk.*	210-220	25 - 40
Shortcrust	Mince Pies		170-180	1 crk.	170-180	20 - 25
	Meat Pies	spaced	190-210	1 crk.*	190-210	25 - 35
	Quiche,Tarts,Flans		180-210	1 crk.	180-200	25 -45
Patés and Terrines			150-160	1 crk.	150-160	1-1½h
Roasting Meat, Poultry		when more	160-180	1 crk.*	160-180	see roasting chart
Scones			210-220	1 crk.	220-230	8 - 10
Shepherd's Pie			190-200	1 crk.*	190-200	30 - 40
Soufflés		than one is	170-180	1 crk.	170-180	20 - 30
Vegetables:			180-190	1 crk.	180-190	1-1½h
	Roast Potatoes		180-190	1 crk.	180-190	1-1½h
	Stuffed Marrow	used	180-190	1 crk.	180-190	30 - 35
	Stuffed Tomatoes		180-190	1 crk.	180-190	15 - 20
Yorkshire Puddings:	Large		210-220	1 crk.	200-210	25 - 40
	Individual		200-210	1 crk.	200-210	15 - 25

crk = Cranked Shelf
* or a flat shelf on the oven base

Note: Shelf positions are counted from the bottom of the oven.

Do not use the cranked shelf from the grill in the fan oven.

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES - Rare : 50-60°C; Medium : 60-70°C; Well done :70-80°C		
MEAT	TOP / FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 min per ½kg/1lb and 20-35 min over
Beef, boned	160-180°C	20-35 min per ½kg/1lb and 25-35 min over
Mutton and Lamb	160-180°C	25-35 min per ½kg/1lb and 25-35 min over
Pork and Veal	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Ham	160-180°C	30-40 min per ½kg/1lb and 30-40 min over
Chicken	160-180°C	15-20 min per ½kg/1lb and 20 min over
Turkey and Goose	160-180°C	15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb over 3½kg/7lb
Duck	160-180°C	25-35 min per ½kg/1lb and 25-30 min over
Pheasant	160-180°C	35-40 min per ½kg/1lb and 35-40 min over
Rabbit	160-180°C	20 min per ½kg/1lb and 20 min over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

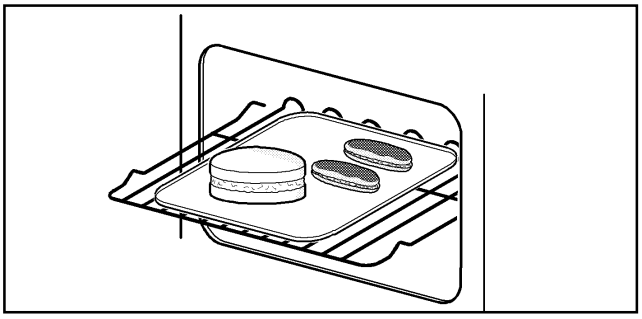
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min. cooking time.

DEFROSTING

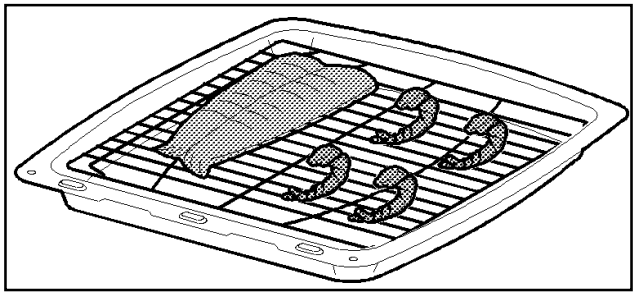
USES OF DEFROST FEATURE

This main oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold, e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours.



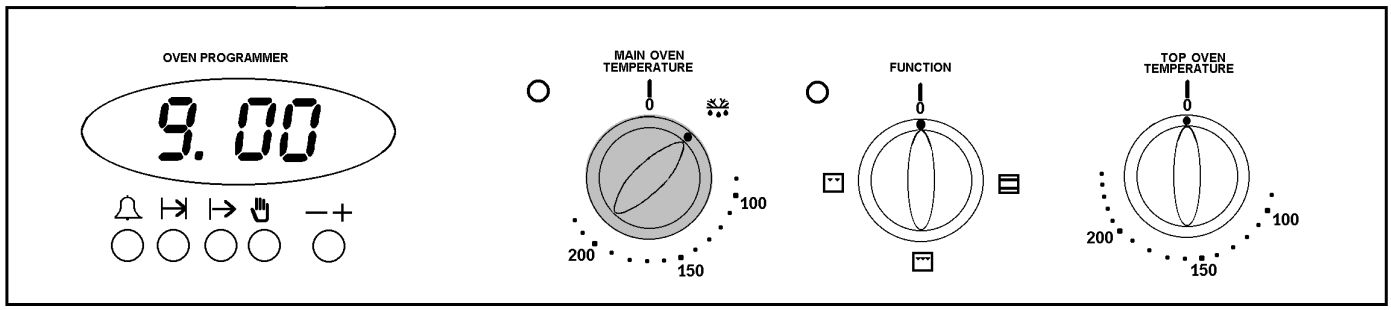
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

SELECTING DEFROST



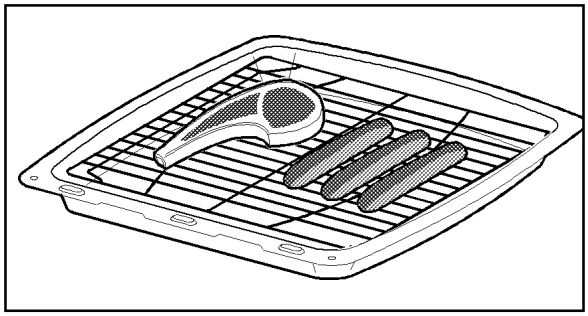
- Turn the main oven temperature control to the defrost setting ( ).
- The oven fan and internal oven light will come on.
- The cooling fan does not operate.

THINGS TO NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.

HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when preparing, reheating, cooking, cooling, defrosting and freezing foods:-

1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shop-worn labels or produce covered in dust.

2. Avoid buying chilled or frozen products if you cannot store them straight away. The use of an insulated container when shopping is advisable.

3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date.

4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.

5. Follow the cooking instructions on packets of prepacked and cooked chilled foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens.

6. Always ensure that cooked chilled foods are thoroughly re-heated until they are piping hot throughout.

7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave oven or the Defrost function on your oven may be used.

8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen.

9. Joints of meat and poultry should be thoroughly defrosted before cooking.

10. Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below).

MEAT	TEMPERATURES
Beef	Rare - 60°C Medium -70°C Well Done - 80°C
Pork	Well Done - 80°C
Lamb	Medium - 70°C Well Done - 80°C

11. If not eaten straightaway after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (**Do not** put hot food into a Refrigerator or Freezer).

12. In the kitchen keep work tops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean.

CARE AND CLEANING

BEFORE CLEANING ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF AT THE ELECTRICITY SUPPLY

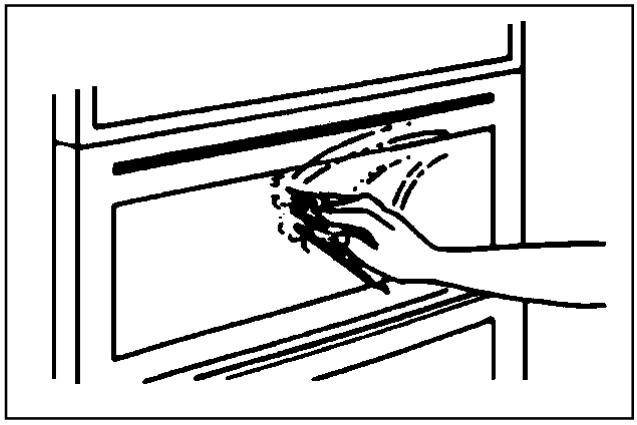
CLEANING MATERIALS

Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer.

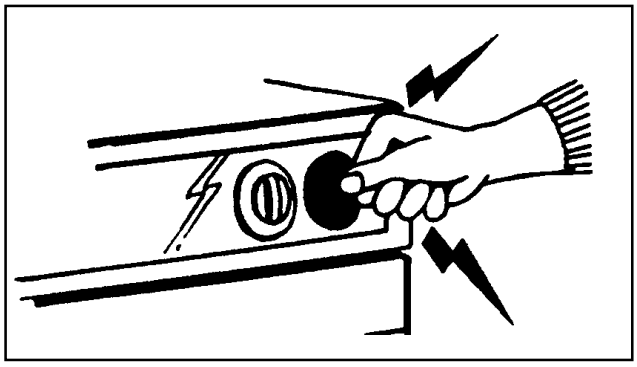
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

CLEANING THE OUTSIDE OF THE COOKER

DO NOT use abrasive cleaning materials or scourers on the outside of the cooker, as some of the finishes are painted and damage may occur. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

CLEANING INSIDE THE OVENS AND GRILL COMPARTMENT

The vitreous enamel coating in the fan oven / top oven and grill compartment can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not come into contact with the door seal as this may cause damage.

CLEANING THE GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All parts, except the grill pan handle can be washed in the dishwasher. Alternatively, soak them in hot soapy water if they are heavily soiled. They will then clean more easily.

The grill pan, may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

CLEANING THE DOOR GLASS

To prevent damaging or weakening the door glass panels avoid the use of the following:

- **Household detergents and bleaches**
- **Impregnated pads unsuitable for non-stick saucepans**
- **Brillo/Ajax pads or steel wool pads**
- **Chemical oven pads or aerosols**
- **Rust removers**
- **Bath/Sink stain removers**

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

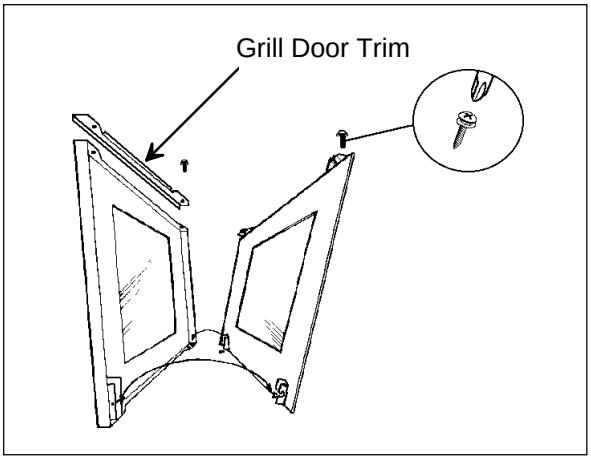
Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions.

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.

2. Loosen the two screws using a Pozidrive screwdriver.



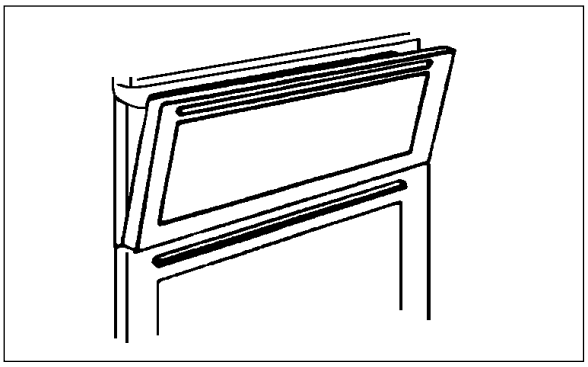
3. Hold the door glass securely with one hand, before removing the screws completely with the other hand.
   The screws and washers retain the trim on the top of the grill / top oven door.
   Note the position of the trim on the door.

4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets. The door will remain in a parked position at an angle of approximately 30°.

5. Clean the outer and inner glass using hot soapy water or Hob Brite. **DO NOT** try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door glass.

TO REPLACE THE OUTER GLASS

1. Open the oven door with care and place in the park position at an angle of approximately 30°.



2. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.

3. Push the top of the oven glass towards the oven door ensuring the screw location holes line up.

4. Ensure the trim is correctly positioned on the top oven / grill door.

5. Hold the glass in place at the top of the door. Insert the cross head screws into the location holes. Give the screws one turn to ensure the glass is secure.

6. Tighten the screws positively with the Pozidrive screwdriver before closing the oven door.

   DO NOT attempt to use the oven without the glass being in place.

If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

TO CLEAN THE INNER GLASS DOOR PANELS

Clean the inner door glass panels using a soft cloth and hot water to which a little washing up has been added. If the inner panel is heavily soiled, Hob Brite may be used. **Do not** use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass.

REPLACING THE OVEN LIGHT BULB

The type of bulb required is a 300°C 25 watt small Edison Screw. Part number 572 491 5431-00/1. (Available through Service Force Centres).

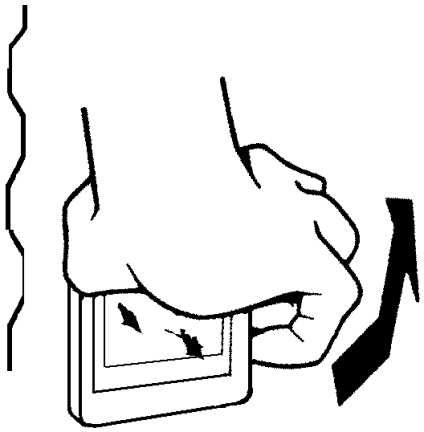
CAUTION: DISCONNECT THE COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB.

Open door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and the glass which covers the bulb.

Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anti-clockwise direction until it is possible to remove the bulb with ease.

Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day and clock, as necessary.



SOMETHING NOT WORKING?

Before calling an Engineer please carry out the following checks, you may be able to solve the problem without the expense of an Engineer.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the cooker is under guarantee.

The grill, oven and timer do not work.

* Check that the cooker has been wired in and is switched on at the wall.

* Check that the main cooker fuse is working.

If you have checked the above:

* Switch OFF cooker at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The cooker should now be working normally.

The grill works but the main oven does not:

* Check that the grill control is in the OFF position.

* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The top oven and grill work but the main oven does not.

* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

The clock and minute minder do not work.

* Check that the operating instructions for the timer are being closely followed.

The grill does not work or cuts out after being used for a long period of time.

* Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling.

* If the cooling fan fails the grill will not work. contact your Local Service Force Centre.

The oven temperature is too high or low.

* Check that the recommended temperatures are being used (see page 25). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

* Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered.

* Ensure you purchase an accurate good quality instrument.

* Ovens will cycle about a set temperature and will not be constant.

If the oven is not cooking evenly.

* Check that the cooker is correctly installed and that it is level.

* Check that the recommended temperatures and shelf positions are being used.

The oven light fails to illuminate.

* Refer to page 31 ' Replacing the Oven Light Bulb.'

The oven fan is noisy.

* Check that the oven is level.

* Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts please contact your local Service Force Centre by telephoning:

0870 5 929929

Your call will be routed to the Service Force Centre covering your post code area. The address of your local Service Force Centre is detailed on pages 34 - 35.

For Service in the **Republic of Ireland** contact
Tricity Bendix
Long Mile Road
Dublin 12

Telephone: 01 4090752

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model, product and serial number of the appliance (found on the rating plate)
5. The purchase date

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Tricity Bendix appliance, or further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Tricity Bendix
55 - 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 950950 *

(* calls to this number may be recorded for training purposes.)

SERVICE FORCE

To contact your local Service Force Centre telephone 08705 929 929

CHANNEL ISLANDS

GUERNSEY	Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands GY1 3AD
JERSEY	Jersey Electricity Company Haut de L'orme Rue De Haut De L'orme Trinity Jersey Channel Islands JE3 5FG

SCOTLAND

ABERDEEN	54 Claremont Street Aberdeen AB10 6RA
AUCHTERMUCHY	33a Burnside Auchtermuchy Fife KY14 7AJ
BLANTYRE	Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ
DUMFRIES	93 Irish Street Dumfries DG1 2PQ
DUNOON	7 Hill Street, Dunoon Argyll PA23 7AL
EDINBURGH	Unit 12 Dumbryden Ind. Estate 2 Dumbryden Road Edinburgh EH14 2AB
GLASGOW	Unit 4 Wellington Road Bishopriggs Glasgow G64 2SA
INVERNESS	Unit 3BI Smithton Ind. Estate Smithton Inverness IV2 7WL
ISLE OF ARRAN	Arran Domestics The Douglas Centre Brodick Isle of Arran KA27 8AJ
ISLE OF BARRA	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY
ISLE OF BUTE	Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH
ISLE OF LEWIS	ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW
KELSO	2, 6 & 8 Woodmarket Kelso Borders TD5 7AX
ORKNEY	7 King Street Kirkwall Orkney KW15 1JF
PERTH (OWN SALES)	Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF
SHETLAND (OWN SALES)	3-4 Carlton Place Lerwick Shetland ZE1 0PW
SHETLAND (OWN SALES)	Bolts Shetland 26 North Road Lerwick Shetland ZE1 0PE
WHALSAY (OWN SALES)	Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA

NORTHERN IRELAND

BELFAST	Owenmore House Kilwee Business Park Dunmurry Belfast BT17 0HD

WALES

CARDIFF	Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS
CLYWD	Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd LL18 5UG
DYFED	Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen SA33 4JW
OSWESTRY	Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP

NORTH EAST

GATESHEAD	Unit 356a Dukesway Court Dukesway Gateshead NE11 0BH
GRIMSBY	15 Hainton Avenue Grimsby N. E. Lincs DN32 9AS
HULL	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
LEEDS	64-66 Cross Gates Road Cross Gates Leeds LS15 7YS
NEWTON AYCLIFFE	Unit 23 Northfield Way Aycliffe Industrial Park Newton Aycliffe DL5 6EJ
SHEFFIELD	Pennine House Roman Ridge Road Sheffield S9 1GB

NORTH WEST

BIRKENHEAD	1 Kelvin Park Dock Road Birkenhead CL41 1LT
CARLISLE	Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH
ISLE OF MAN	South Quay Ind. Estate Douglas Isle of Man IM1 5AT
BOLDON	Unit B Central Industrial Estate St Marks Street Boldon BL3 6NR
PRESTON	Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL
STOCKPORT	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR

SERVICE FORCE

To contact your local Service Force Centre telephone 08705 929 929

MIDLANDS

BIRMINGHAM	66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB
BOURNE	Pinfold Road Bourne PE10 9HT
BRIDGNORTH	68 St.Mary's Street Bridgnorth Shropshire WV16 4DR
GLOUCESTER	101 Rycroft Street Gloucester GL1 4NB
HEREFORD	Unit 3 & 4 Bank Buildings Cattle Market Hereford HE4 9HX
HIGHAM FERRERS	30 High Street Higham Ferrers Northants NN10 8PL
ILKESTON	Unit 2 Furnace Road Ilkeston DE7 5EP
LEICESTER	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF
LINCOLN	Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ
NEWCASTLE UNDER LYME	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW
REDDITCH	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND
TAMWORTH	Unit 3 Sterling Park Claymore Tamworth B77 5DQ
WORCESTER	Unit 1 & 2 Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP

LONDON & EAST ANGLIA

BECKENHAM	11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ
CHELMSFORD	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE
COLINDALE	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ
ELTHAM	194 Court Road Mottingham Eltham London SE9 4EW
ENFIELD	284 Alma Road Enfield London EN3 7BB
GRAVESEND	Unit B4, Imperial Business Estate West Mill Gravesend Kent DA11 0DL
IPSWICH	Unit 6C Elton Park Business Centre Hadleigh Road Ispwich IP2 0DD
LETCHWORTH	16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA
LONDON	2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL
MAIDENHEAD	Reform Road Maidenhead Berkshire SL6 8BY
MOLESEY	10 Island Farm Avenue West Molesey Surrey KT8 2UZ
NEWBURY	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER
NORWICH	2b Trafalgar Street Norwich NR1 3HN
SUNBURY	Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB

SOUTH EAST

ASHFORD	Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB
FLEET	Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
HAYWARDS HEATH	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
TONBRIDGE	Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA

SOUTH WEST

BARNSTAPLE	Main Road Fremington Barnstaple North Devon EX31 2NT
BOURNEMOUTH	63-65 Curzon Road Bournemouth Dorset BH1 4PW
BRIDGEWATER	6 Herswell Business Park Salmon Parade Bridgewater Somerset TA6 5PY
BRISTOL	11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ
EMSWORTH	266 Main Road Southbourne Emsworth PO10 8JL
ISLE OF WIGHT	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
NEWTON ABBOT	Unit 2 Zealley Ind.Estate Kingsteignton Newton Abbot TQ12 3TD
REDRUTH	Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 20 13
Germany	Nürnberg	+49 (0)800 234 7378
Italy	Pordenone	+39 (0)800117511
Sweden	Stockholm	+46 (0)20 78 77 50
UK	Slough	+44 (0)1753 219898

RATING PLATE REFERENCE

MAKE AND MODEL NO.	PRODUCT NO.	SERIAL NO.	DATE OF PURCHASE

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.

TRICITY BENDIX
55 - 77 HIGH STREET,
SLOUGH,
BERKSHIRE,
SL1 1DZ
TELEPHONE 0870 5 950950
Part Number: 311577000

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From the Electrolux Group. *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.